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Yacht Club souvenir menu

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A Hearty Welcome!

During the SUMMERTIME	WINTER
Bar opens at 5:00 p.m.	4:00 p.m.
Restaurant at 6:00 p.m.	5:00 p.m.

NEVER ON WEDNESDAYS (closed)

YACHT CLUB HOTEL ACCOMODATIONS

Luxurious, completely renovated rooms
Air Conditioning
Color TV
Fiberglass molded tubs
Comfortable beds
Very reasonable rates

Port Isabel is the Shrimp Capital of the World, and the Yacht Club Hotel is recognized as the place to eat them at their best. Trout, red fish, and red snapper are caught daily and are served while at the peak of their freshness. Once you eat our fish at the Yacht Club you're hooked, and will be back for more. "Best fish in town" is a common remark.

Shrimp are caught, usually at night, in the Gulf in nets dragged along the bottom. In our area, we have between 750 and 800 shrimp boats working in the Gulf.

NOW ABOUT THE FOOD. It's the best, and prepared to your order. This takes between two and three drinks, and after that, who cares! So relax and enjoy the adventures of the day.

Incidentally, don't forget to visit the Yacht Club's Art Gallery and collection of hand-crafted, sterling jewelry. All paintings represented are done by fine artists from this area. A true temptation for a souvenir of Port Isabel and South Padre Island.

In 1927, the Yacht Club Hotel was built by a corporation to be used as a private club. The original membership consisted of the most prominent Rio Grande Valley families with members from Laredo, Rio Grande City and San Antonio. It had a marina at that time, and was a very active club for the social and weekend gatherings of South Texas society.

When the crash of 1929 came, Mr. Shary of Sharyland in the Lower Rio Grande Valley bought out the original members and opened the doors to the public. For many years it retained its reputation as being "the" place to eat while at the beach, and was visited by such important personages as Charles A. Lindberg and ex-Governor Shivers.

Through the years, its glamor faded as renovation became necessary—until it was closed in 1969.

The building today remains structurally sound and has a prominent location in the fine residential "Hill" section on the North Shore of Port Isabel. Its Spanish style tower can be seen from Highway 100, which leads to South Padre Island.

The original stucco still covers the outside; however, there has been a complete restoration of the facade of open porches and red tile roofs, with every effort being made to preserve as much of the original atmosphere and historical significance of the architects as possible. The twenty-five rooms and manager's quarters have been modernized; each having a private bath, air conditioning, new furnishing and modern plumbing.

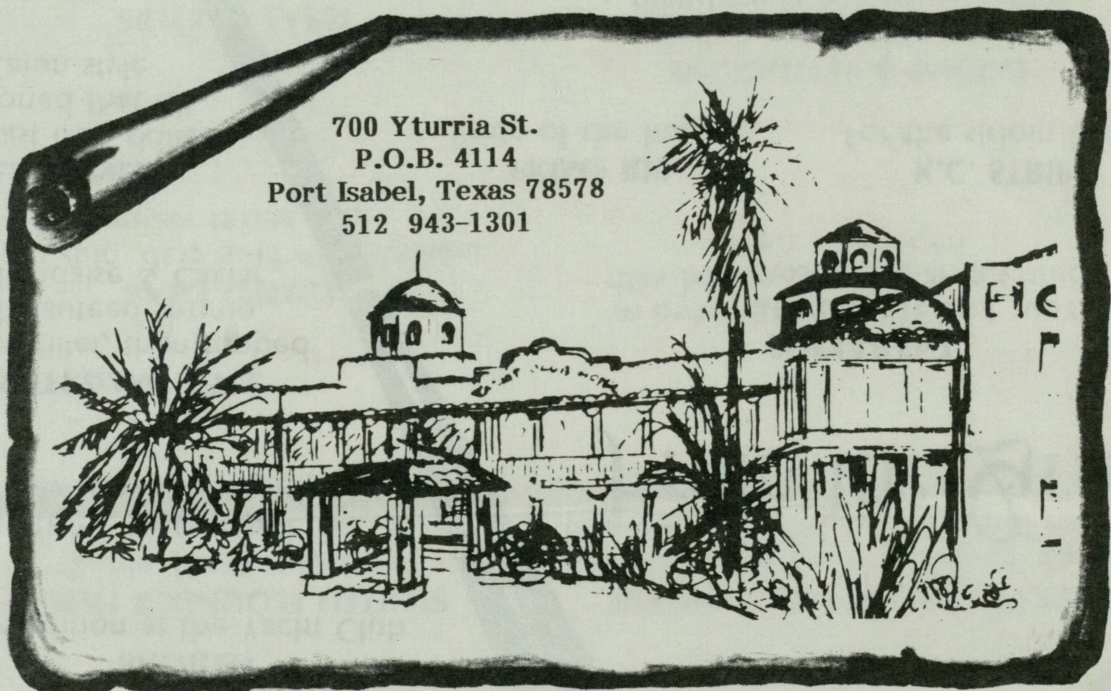
The lobby, with its inviting fireplace, retains much of the old charm, but has been completely renovated to today's decor and furnishings. Both the lobby and the restaurant are decorated in the Spanish influence, using dark beamed ceilings with white walls and the Spanish Gate pattern in the red carpet. The hand-made Mexican furniture is complemented by crushed red velvet draperies, a pair of exotic lamps, and a pair of chandeliers from the original lobby set either side of the fireplace.

Above the fireplace and dominating the lobby, there hangs the mammoth hotel crest, which was painstakingly carved especially for the Yacht Club Hotel in Madrid, Spain by Antonio Navidad and Baltazar Hervas, who came to Madrid from the South of Spain. They are midgets, and learned their trade in their early teens, working as a team since 1966. The gleaming swords, held to the double-headed crowned eagle by the coat of arms, are from Toledo, Spain.

As the only modern hotel in Port Isabel that offers dining room and mixed drink bar facilities, the Yacht Club still plays an important role in the development of the area.

SOUVENIR MENU

YACHT CLUB HOTEL AND RESTAURANT



700 Yturria St.
P.O.B. 4114
Port Isabel, Texas 78578
512 943-1301

Since 1929 The Yacht Club has retained its reputation as "The Place to Eat While in the Valley". Dignitaries such as Lindberg, Shivers, Lady Bird Johnson, and just plain Folks have sampled the delicacies of Red Snapper and Gulf Shrimp in an atmosphere of the 20's & 30's.

Sit back and relax while enjoying the finest food and drink South Texas has to offer.

WELCOME ABOARD

Fish Hungry Menu

Entrees Include: Soup du Jour, Salad, choice of Rice, Baked Potato, Steakcut French Fries

TEXAS GOLDEN FRIED SHRIMP

Finest flavored shrimp in the world, never enough to supply the demand

STUFFED FLOUNDER FILLET

Once again our award winning crab stuffing rolled with flounder fillets topped with our own seafood sauce

SCAMPI

Your favorite shrimp broiled in butter and garlic, seasoned with imported capers

STUFFED CRAB

Loaded with blue crab, plus our own secret recipe

SHRIMP & FETTUCCINE

Shrimp sauteed in a delicate butter sauce and served with Fettuccine Alfredo

TEXAS OYSTERS

Deep Fried. Usually large tender morsels to thrill your taste buds

SHRIMP OLE'

Shrimp, mushrooms, onions sauteed with a delicate blend of cayenne, white and black pepper and a touch of Italian seasonings

MIX AND MATCH

Make your own combination of a fried stuffed crab & fried shrimp or fried oysters & fried scallops..or?

SEAFOOD BROCHETTE

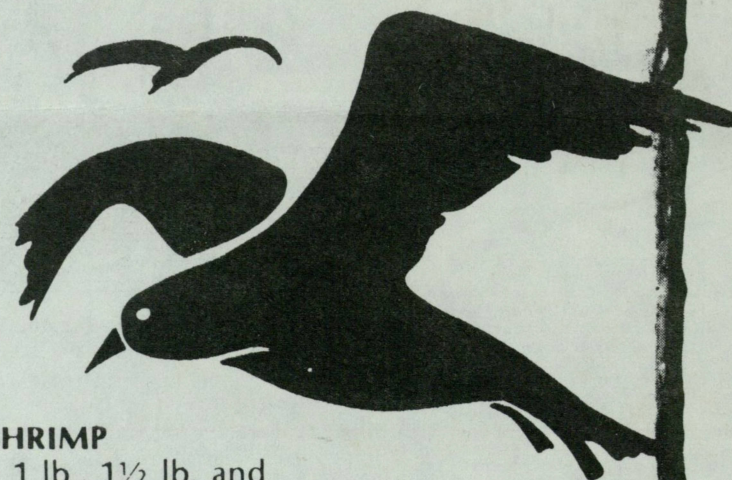
Shrimp and scallops prepared in the Yacht Club tradition

SCALLOPS

A solid muscle of marine bivalve mollusk, broiled or fried

YACHT CLUB SEAFOOD PLATTER

The dinner was created to satisfy the person who wants to taste a little of everything, even had to buy a special platter to hold it all



BOILED SHRIMP

Order by the 1/2 lb., 1 lb., 1 1/2 lb. and peel your own. Priced accordingly

Gulf Red Snapper Fillet

BROILED

A tradition at the Yacht Club

FROM OUR CHEF

A new creation nightly

AMSTERDAM STYLE

Sauteed fillet, then topped with sauteed shrimp, Hollandaise & Caviar

BLACKENED

In a cast iron skillet seasoned that ol' Cajun style

From the Grill

SUCCULENT RIB-EYE STEAK

A most popular cut

PRIME RIB

Pride of the house

K.C. STRIP

For the sirloin lover

ISLAND CHICKEN

A touch of the south seas

STEAK COMBINATION

Make your own selection to accompany an 8 oz. Ribeye Steak

8 OZ. LOBSTER TAIL or
SNAPPER FILLET or
SHRIMP OLE! or
SCAMPI

FRIED SHRIMP or
FRIED SCALLOPS or
FRIED OYSTERS or
STUFFED CRAB

Desserts

FAMOUS YACHT CLUB
LIME PIE

CHOCOLATE MOUSSE

FROM OUR DESSERT CART A
SELECTION OF AFTER
DINNER TREATS